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(54) Title: METHODS OF CONTROLLING MICROORGANISMS IN PACKAGED FOODS

(57) Abstract: A method of controlling, reducing, or eliminating microorganisms including, but not limited to, fungi and bacteria associated with hygiene, food spoilage, and human pathogenesis on food surfaces after the foods have been packaged is achieved by exposing the microorganisms to a source of pulsed ultraviolet radiation through transmissible packaging. The duration of the pulses of ultraviolet radiation are in the range of picoseconds to microseconds at about 1 mJ/cm² to about 10 J/cm². Total energy irradiance is controlled in the case of foods with limited tolerance to such exposure.



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